

DINNERLY



Lamb Burgers

with Beetroot Relish and Potato Gems



35 minutes



2 Servings

Take burger night to the next level with juicy lamb patties, sweet beetroot relish and fresh herbs. If that's not delicious enough, we've added roasted potato gems.

WHAT WE SEND

- 1 potato
- parsley
- 200g beetroot
- lamb mince
- 5g Italian seasoning ¹⁷
- 2 white bread rolls ^{1,6}

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 1 tbs balsamic vinegar ¹⁷
- 2 tsp honey
- 2 tbs mayonnaise ³

TOOLS

- 2 oven trays
- baking paper
- box grater
- 2 medium frypans

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 905kcal, Fat 50.0g, Carbs 72.7g,
Proteins 37.1g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Peel the **potato** and cut into 2cm chunks. Pick the **parsley** leaves and finely chop the stems. Crush or finely chop 2 **garlic** cloves.



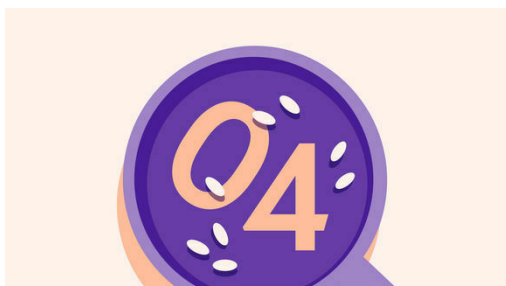
2. Roast potato gems

Put the **potato** on the lined tray, drizzle with 2 **tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 20-25 mins until golden and tender. Meanwhile, peel and coarsely grate the **beetroot** (see Kitchen 101).



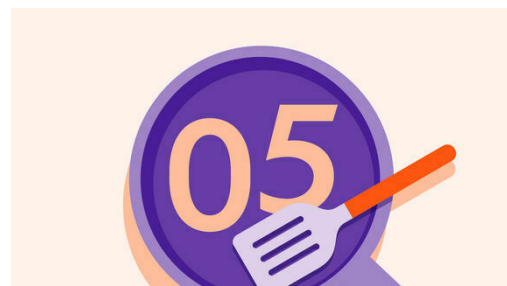
3. Make and cook patties

Put the **lamb mince**, **Italian seasoning**, **parsley stems** and **garlic** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties slightly larger than the base of a bun. Heat 2 **tsp olive oil** in a medium frypan over medium-high heat. Cook the **patties** for 4-5 mins each side until browned and cooked through. Remove from the pan.



4. Make beetroot relish

Meanwhile, heat 1 **tbs olive oil** in a medium frypan over medium heat. Cook the **beetroot**, stirring, for 5 mins or until softened. Stir in 1 **tbs balsamic vinegar**, 2 **tsp honey** and 2½ **tbs water**. Reduce the heat to medium-low and cook, stirring occasionally, for 5 mins or until thickened and slightly sticky. Remove the pan from the heat.



5. Serve up

While the relish is cooking, cut the **rolls** in half. Put on an oven tray, cut side up, and bake for 4-5 mins until golden and toasted. Spread the **roll bases** with **mayonnaise**. Top with the **parsley leaves**, **patties** and **beetroot relish**. Sandwich with the **roll tops** and serve with the **potato gems**. Enjoy!



6. Kitchen 101

Grating beetroot can be a little messy and can stain your hands, so wear gloves if you prefer.